



# BOURGOGNE COULANGES

## CHARDONNAY



DOMAINE BORGNAT

2006

BENJAMIN BORGNAT

### WINE IDENTIFICATION

**Wine Name:** Bourgogne Chardonnay  
**Range:** Tradition  
**Vintage:** 2006  
**Wine Appellation:** A.O.C Bourgogne Coulanges  
**Production Area:** Burgundy, France  
**Wine Color:** White  
**Type of Grapes:** 100% Chardonnay  
**Winemaker's Name:** Benjamin BORGNAT

### VINEYARD

**Spot's Name:** Flamery, Belle Fille  
**Surface:** 3 acres ; 1 Ha 19.  
**Plantation:** 2,995 vines/acre  
7,400 vines/Ha  
**Yield:** 20,25 Hl/acre ; 50 Hl/Ha  
3 glasses<sup>1</sup> / vine  
**Average Age of the Vines:** 55 Years old.  
**Soil:** Chalky clay soil  
**Climate:** After some challenging growing conditions the 2006 harvest has landed safely. Actually, the budding was delayed by a long and rigorous winter. Although some very warm weather in spring and early summer encouraged a steady growth for the vine, August with its wet and cool days was responsible for a notable slow-down. The Ban des Vendanges was on Sept 18<sup>th</sup>, which is normal picking date.  
**Harvest date:** September 20<sup>th</sup>, 2006  
**Quality of the Vintage:** \*\*\*\*\*

### ALCOHOLIC FERMENTATION

**Temperature Control:** 68°F ; 20°C  
**Fermentation Period:** 12 days  
**Yeast:** Selection



### MALOLACTIC FERMENTATION

**Malolactic Fermentation:** 100%  
**Bacteria:** Natural

### FINNING / FILTRATION

**Finning:** Bentonite, Albumen  
**Filtration:** Kieselgur  
**Cold Stabilisation:** Natural

### BOTTLED

**Bottled date :** May 28<sup>th</sup>, 2007  
**Process Period :** 8 Months.

### TASTING

**Service Temperature:** 50°F ; 10°C  
**Food Pairing Suggestion:** This wine can be served as aperitif and combines well with cold or hot fish dishes, poultry in white sauce and veined cheeses.  
**Characteristics:** Pale yellow colour with lime tints. Citrus flavours mixed with white flowers' aromas. A touch of nervousness that highlights a fruity and balanced character.  
**Aging Potential:** 10 years  
**Maturity:** 2 years old.  
**Winemaker's Mark:** 90.

### TECHNICAL DATA

**Sugar level at harvest:** 221 g/l  
**Alcohol level:** 13.4 %  
**Acid Level:** 3.95 g/l AT  
**Reducing Sugar:** 1.2 g/l  
**PH Level:** 3.31  
**Calories per glass<sup>1</sup>:** 151.04 Kcal  
**Total Production:** 650 Cases

### LEGEND

<sup>1</sup> Wine Quantity per Glass: 20 Cl